

The Wallace Sample Menu

Juices & blends £4.50

Freshly squeezed orange

Carrot, apple and ginger

Beetroot and apple

Pear, ginger and lemon

Kale, cucumber and apple smoothie £5

House - made lemonade £4 (lemon / pink)

Starters

*Spiced parsnips soup whit chestnuts and bread crumbs
£8*

*Brussels sprout salad, goats cheese hash, glazed walnuts
£9.50*

*Pork and duck liver terrine with pickles and sourdough
toast £10*

*St Ives smoked mackerel, soda bread, horseradish and
sour cream £11.50*

*Salad of handpicked crab, avocado and lemon
mayonnaise on ruby gem leaves £12.50 / £18*

Main courses

Cauliflower steak, toasted hazelnuts, Blue de Gex and white truffle oil £16

Pan fried lemon sole with sauce 'Grenobloise' £23

Pan roasted hake fillet, leek velouté, caviar, radish, clementine £21

Turkey roulade, bread sauce, roasted potatoes, cranberries £19.50

Berkshire pork t - bone served with caramelised apple, red chicory and pork jus £21

Sides

Tender leaf salad with citronette £4

Pommes frites £3.50

Potato gratin £4

Cavolo Nero with citronette £3.80

Peyton and Byrne sourdough £2.50

Desserts £6.50

Christmas pudding, brandy sauce

Warm chocolate mousse, orange sorbet and salted caramel

Apple cake with crème fraîche

Christmas prix fixe

Three courses £35

Starters

Spiced parsnip soup with chestnuts and bread crumbs

*Pork and duck liver terrine with pickles and sourdough
toast*

Brussels sprout salad, goats cheese hash, glazed walnuts

Main courses

*Turkey roulade, bread sauce, roasted potatoes,
cranberries*

*Pan - roasted hake fillet, leek velouté, caviar, radish,
clementine*

*Cauliflower steak, toasted hazelnuts, Bleu de Gex and
white truffle oil (v)*

Desserts

Christmas pudding, brandy sauce

*Warm chocolate mousse, orange sorbet and salted
caramel*

Apple cake with crème fraîche

*Montgomery Cheddar, Colsten Basset Stilton, port
chutney and oatcakes*